

## ICE COLD SHELLFISH & CAVIAR

OYSTERS & CLAMS	america's best, daily selection .....	18/12
FOUR WINDS LOUISIANA GULF SHRIMP	spice-poached, belvedere cocktail sauce.....	21
MAINE LOBSTER	steamed and chilled, yuzu .....	24
BRISTOL BAY RED KING CRAB	whole grain mustard crème fraîche.....	25
SHELLFISH PLATTER for two	maine lobster, crab, shrimp, clams, oysters.....	59
IMPORTED & DOMESTIC CAVIARS	traditional accompaniments.....	MP

## APPETIZERS

BIBB WEDGE	smoked bacon, avocado, maytag blue cheese .....	13
MARKET SALAD	crispy artichokes, preserved lemon, goat cheese .....	15
ROOT VEGETABLE SOUP	toasted chestnuts, vanilla, green peppercorn .....	12
AHI TUNA TARTARE	ancho chile, asian pear, mint, toasted sesame oil .....	21
HAMACHI SASHIMI	white soy, young coconut, fresh aloe.....	19
CRISPY IPSWICH CLAMS	sausality springs watercress, grilled lemon, sauce ravigote	18
RICOTTA CAVATELLI	crispy chicken oysters, chard, yellowfoot mushrooms .....	16
PRESSED HUDSON VALLEY FOIE GRAS	satsuma tangerine, heirloom beets, pistachio streusel .....	22
CRISPY VEAL SWEETBREADS	cauliflower, curry leaf, mustard, almond beurre noisette ....	16
RED WINE-BRAISED OXTAIL	bone marrow custard, frisée, toasted country bread.....	17
CLASSIC BEEF TARTARE	traditional accompaniments, grilled pita .....	21

## ENTRÉES

DAYBOAT SEA SCALLOPS	kuri squash, malted milk, black trumpets, hazel nuts .....	36
ATLANTIC MONKFISH	romesco, onion brulée, chorizo, castelvetrano olives .....	39
DUROC PORK LOIN, BELLY & CHEEK	caramelized pear, parsnip, arugula, black truffle jus .....	36
ELYSIAN FIELDS LAMB LOIN	pomegranate marinade, salsify, dates, sesame.....	45
ROASTED PENNSYLVANIA DUCK	seared foie gras, cinnamon couscous, golden raisins .....	39
MICHAEL'S LOBSTER POT PIE	brandied lobster cream, baby vegetables, wild mushrooms....	MP
PAN-ROASTED GIANONE CHICKEN	truffled mac & cheese, caramelized onion jus.....	29
WORCESTERSHIRE-BRAISED SHORT RIBS	fennel-celeriac purée, root vegetables, horseradish.....	36

## FROM THE WOOD-BURNING GRILL

OAK FIRED MEATS	OCEAN FISH	ACCOMPANIMENTS
16 OZ PRIME RIB EYE .....	TASMANIAN SEA TROUT .32	MARROW BONES .....
14 OZ DRY-AGED NEW YORK ..	BIGEYE TUNA .....	GRILLED FOIE GRAS.....
10 OZ SKIRT STEAK.....	FLORIDA COBIA.....	MAINE LOBSTER .....
10 OZ FILET MIGNON.....	BLACK GROUPER.....	24
28 OZ AGED PORTERHOUSE ..		
8 OZ AMERICAN WAGYU NY....		
6 OZ A5 JAPANESE WAGYU...145		

## CLASSIC AMERICAN SIDE DISHES (8 EACH)

SALT-BAKED POTATO, BACON & SCALLION CRÈME FRAÎCHE	SPAGHETTI SQUASH, VIRGINIA HAM, JUNIPER BUTTER
HEIRLOOM BEETS, CARA CARA ORANGE, HAZELNUTS	SAUTÉED OR CREAMED SPINACH, CRISPY SHALLOTS
CLASSIC POTATO PURÉE OR ALIGOT	CARAMELIZED BRUSSELS SPROUTS, BACON & APPLE
CHINESE BROCCOLI, GINGER, HOISIN, GOLDEN GARLIC	WOOD-ROASTED "MAGICAL" MUSHROOMS
BLACK TRUFFLE MAC & CHEESE	CHICKPEA FRIES, HARISSA AIOLI

20% GRATUITY INCLUDED FOR PARTIES OF SIX OR MORE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS\*